Drying of foodstuffs while retaining aroma and other materials - where drying air flows around closed circuit and when passing a membrane gives up moisture which is extracted by cleaning air flow.

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    Process and appts. for drying prods., partic. foodstuffs to retain the
    aroma, and other valuable materials. The drying gas, usually air
     , flows around a closed system and passes one side of a membrane
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other valuable materials in the drying gas.

On the remote side of the membrane a flushing gas removes the sepd. moisture. The membrane comprises a pore-free active layer laminated with a thicker porous carrier. Both layers are mfd. in plastic with diffusion coeffts. harmonising with those of the material to be sepd..

where the moisture is extracted by heat exchange leaving the aroma and

The prod. is located in a dryer (1) through which drying air flows and picks up moisture from the prod.. The air then flows to an opposing stream heat exchanger (2) where it is pre-heated to a given temp.. A subsequent heater (3) heats the air to a final temp. before it flows to a material exchanger (4) where it passes a membrane (5). Selective extn. of moisture occurs, leaving the aroma and other useful materials in the recirculating air stream.

USE/ADVANTAGE - The process is used for selective drying of prods., partic. foodstuffs contg. a mixt. of moisture types, and retains higher levels of aroma and other valuable materials.